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CONSUMER TIME

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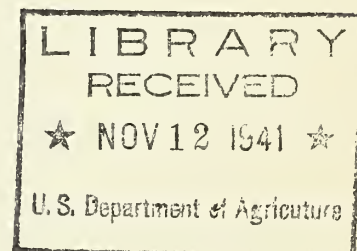
DATE: November 8, 1941

ORIGINATION: WRC

TIME: 12:15-12:30 AM-EST

Produced by Consumers' Counsel Division of the Department of Agriculture,  
and presented in cooperation with Defense and non-Defense agencies  
of the United States Government working for consumers.

oooOooo



1. ANNOUNCER: This is CONSUMER TIME.

2. SOUND: CASH REGISTER - CLOSE DRAWER

3. NANCY: That's your money buying food.

4. SOUND: CASH REGISTER

5. GUNNAR: That's your money paying for a home.

6. SOUND: CASH REGISTER

7. NANCY: That's your money buying clothes and the thousands  
of other things you need.

8. GUNNAR: That's you , . paying for these things . . money  
out of your pockets.

9. SOUND: CASH REGISTER - CLOSE DRAWER



10. ANNOUNCER: CONSUMER TIME today brings you facts about how to make your pennies and dollars buy more of the things you need. This program is produced by your Consumers' Counsel in the Department of Agriculture, and is presented in cooperation with Defense and non-Defense agencies of the United States Government working for consumers.

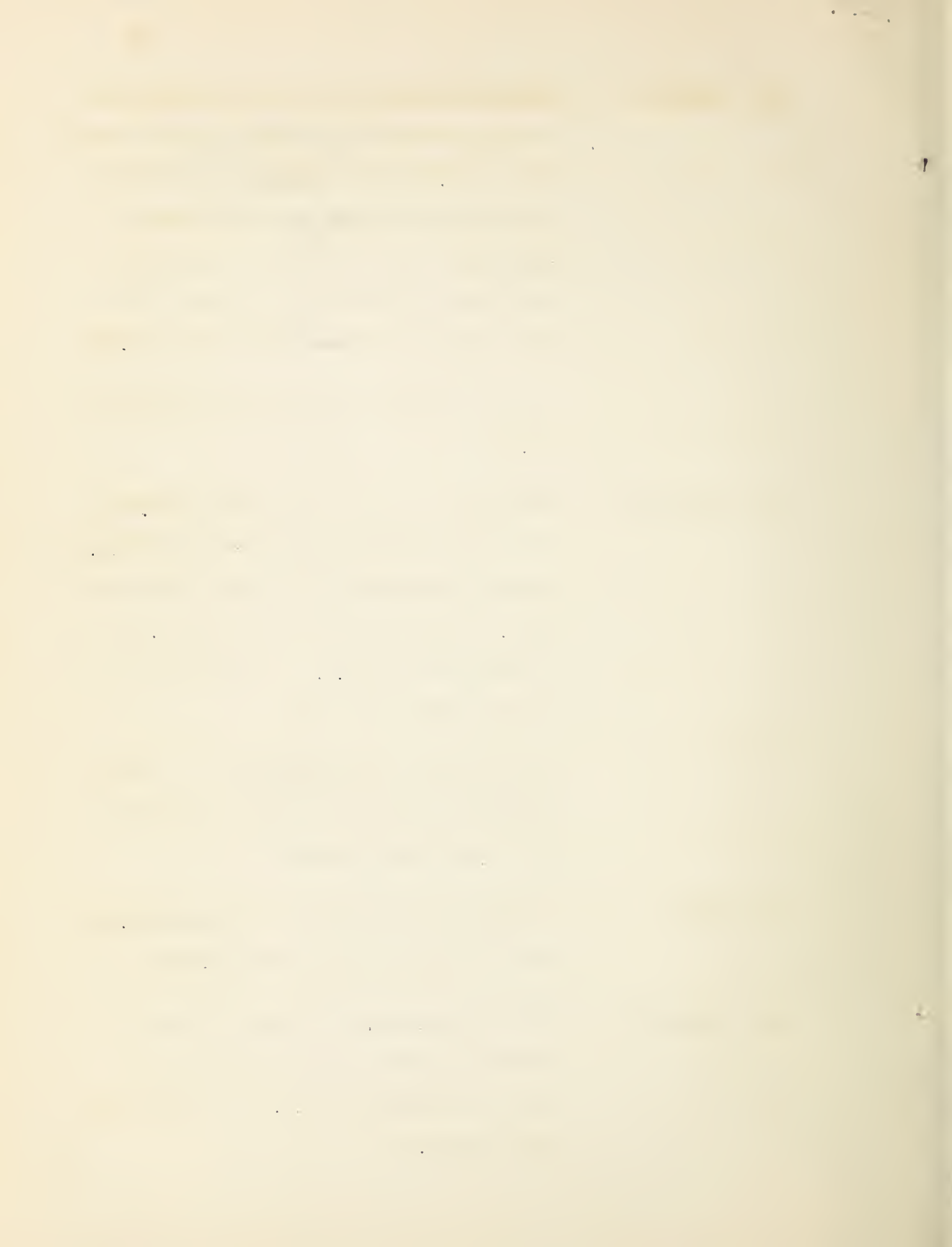
And here is Donald Montgomery, our Consumers' Counsel.

11. MONTGOMERY: Thank you, , and hello, everyone. Yes, we have lots of information for you today . . not only facts about how to buy the things you need . . . but facts about how to use them . . to make them last longer . . to help you get the most service from them.

And here's our inquiring consumer . . a young housewife who always has a lot of questions to ask . . Mrs. Evelyn Freyman.

12. FREYMAN: I certainly have the questions, Mr. Montgomery. I want to find out all the facts I can.

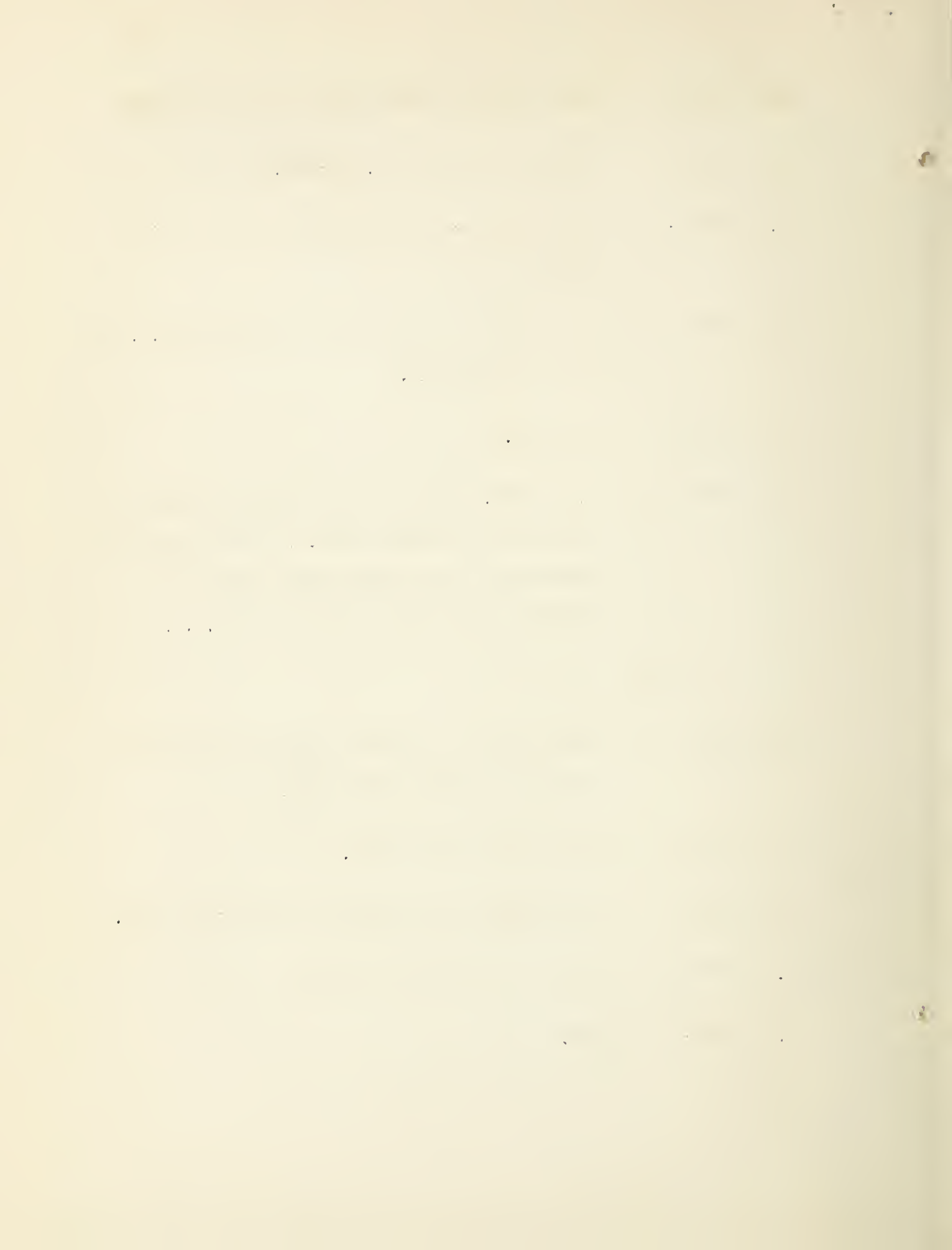
13. MONTGOMERY: Now's your chance, Mrs. Freyman. Our two consumer reporters have been digging up all kinds of information for you . . so just start asking questions . .



14. FREYMAN: And who has the first part of today's program?
15. NANCY: All mine, I guess, Mrs. Freyman.
16. FREYMAN: All right, Nancy, what are you going to tell us about?
17. NANCY: Let's look in on our consumer family first . . and see if you can tell.
18. FREYMAN: All right.
19. NANCY: Mr. and Mrs. Miles and their daughter Barbara are gathered in the living room . . making plans for Thanksgiving day. (FADE) There seems to be a difference of opinion as to just what . . .

(PAUSE)

20. FATHER: Gosh, Mother, it wouldn't seem like Thanksgiving at all if we didn't have turkey.
21. BARBARA: That's what I say, Mother.
22. MOTHER: (RESIGNEDLY) I was hoping we might have a . . .
23. BARBARA: Shall we let her have it, Dad?
24. FATHER: Sure.





25. FATHER & BARBARA: (SINGING) "Old MacDonald had a farm ee-y,  
ee - y, o. And on that farm he had a turkey,  
ee - y, ee - y, o. With a gobble, gobble, here,  
and a gobble, gobble there, and here a gobble,  
there a gobble, everywhere a gobble-gobble, Old  
MacDonald had a farm, ee - y, ee - y, o. And on  
that farm he had a turkey, . . . with a gobble-  
gobble here, and a gobble-gobble there, and here a  
gobble, there a gobble . . . gobble gobble gobble,  
gobble."

26. MOTHER: (LAUGHING) All right, you gobblers there. I give  
up.

27. FATHER: Gobble, gobble, gobble.

28. BARBARA: (SINGING) We're gonna have turkey . . . we're gonna  
have turkey.

29. FATHER: Gobble, gobble, gobble.

(PAUSE)

30. NANCY: (CHUCKLING) I guess Barbara and her father made  
their point, Mrs. Freyman.

31. FREYMAN: It certainly sounded so, Nancy. And I gather that your  
information for us today is about turkeys.

32. NANCY: Right.



33. FREYMAN: I ~~can think~~ of . . . let's see . . . one, two, maybe about three million questions about turkeys I want to ask.
34. NANCY: Gosh, do you suppose you could ask only a few, and then we could all sleep home tonight.
35. FREYMAN: I wasn't trying to frighten you, Nancy . . . but I know so little about turkeys . . . how to buy them, for one thing.
36. NANCY: That's a good place to start. And here are a couple of tips for you. First, if you can use a large bird, it will pay you to buy one. Your turkey costs less per pound of meat, the larger it is.
37. FREYMAN: By large, you mean how many pounds?
38. NANCY: Oh, eighteen to twenty pounds.
39. FREYMAN: (WHISTLING) Phew! That would feed our little family for a month.
40. NANCY: But cold turkey! Oh boy! And turkey salad, and turkey soup.
41. FREYMAN: Enough of that. What else about buying turkey; Nancy.
42. NANCY: Well, you want to get one that has a lot of firm flesh on the breast and thighs . . . well-rounded bodies with a good coating of fat, and few or no skin blemishes and very few pinfeathers.



43. FREYMAN: I hope we're not supposed to remember all this information right off hand.
44. NANCY: No, we've fixed that with one of our Consumer Tips cards.
45. FREYMAN: Oh, fine.
46. NANCY: You'll hear all about it in another few minutes.
47. FREYMAN: One of the main things I want to know about turkeys is how to cook them.
48. NANCY: Ah! But one more point on buying, first. When you buy, be sure to remember what the dressed weight was.
49. FREYMAN: That means the bird has its head and feet on, and no feathers.
50. NANCY: Yes, and it has been bled, but it hasn't had its insides taken out, --"drawn", as they say.
51. FREYMAN: But why is it so important to remember what the dressed weight is?
52. NANCY: Because that is your guide to the time and the temperature you need for roasting.
53. FREYMAN: I see.
54. NANCY: Now, suppose we have the turkey home, all cleaned and all ready to go.

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55. FREYMAN: Hey, wait! What about stuffing?
56. NANCY: You're a jump ahead of me, Mrs. Freyman, but what do you want to know about stuffing? How to make it?
57. FREYMAN: Well . . I never know whether to make a dry stuffing or a wet stuffing.
58. NANCY: That depends pretty much on which kind you like. Both kinds can be excellent.
59. FREYMAN: When do you put the stuffing in the bird?
60. NANCY: That . . .
61. FREYMAN: And do you use the stuffing hot or cold?
62. NANCY: Those two questions sort of go together. If you are fixing your bird the day before, as some people do, use cold stuffing and keep the whole bird chilled until you are ready to put it in the oven.
63. FREYMAN: Use cold dressing if you fix it up beforehand, and then keep the whole bird cold.
64. NANCY: That's it. But if you're going to cook it right away you can use hot stuffing. One thing to remember is that if the bird is kept cold, say over night, it will take a little longer for it to cook. And another thing, the flavor of the dressing will seep into the turkey, so it might be a good idea to go a little light on the onion and other seasoning.

RECEIPTS OF THE BOARD OF SUPERVISORS OF THE COUNTY OF ALBANY

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65. FREYMAN: That's a good point. Now are we ready for some cooking directions?
66. NANCY: All right. I'll just have time to give you some general hints.
67. FREYMAN: And we can get the rest on the Consumer Tips card.
68. NANCY: Yes.
69. FREYMAN: All right, what's first?
70. NANCY: If it's a young turkey, use a moderate oven and an uncovered pan.
71. FREYMAN: A moderate oven, and an uncovered pan.
72. NANCY: That's right, and the exact temperature of the oven will depend on the size of the turkey.
73. FREYMAN: How will I know how hot . .
74. NANCY: In general, this is the rule . . . the larger the bird, the lower the temperature. That's because it takes longer to get the meat done on a large bird, and you don't want to brown the skin too much or dry it out.
75. FREYMAN: I see, What kind of a pan should I use?
76. NANCY: Most any shallow pan will do, if it's big enough. And be sure to have a rack in the bottom for the turkey to rest on.



77. FREYMAN: Is that to keep it from sticking?
78. NANCY: Yes, and to let the hot air get all around the bird.
79. FREYMAN: Of course.
80. NANCY: Put the bird on the rack . . breast down.
81. FREYMAN: Breast down?
82. NANCY: Unhunh. Breast down and back up. If it cooks in that position most of the time, the upper part of the legs get done without cooking the meat off the end of the breastbone.
83. FREYMAN: I see. And now we're ready for the oven.
84. NANCY: Right. But remember, no water, and no cover.
85. FREYMAN: How about basting it?
86. NANCY: Naturally. About every half or three-quarters of an hour. With pan drippings or melted fat. And you want to turn the bird over, too, so the bird will get done all over.
87. FREYMAN: Yes.
88. NANCY: Here's a trick about turning the bird . . . get a couple of pads of clean cloths to turn it with . . . that way you don't tear the skin as you might with a fork.



89. FREYMAN: Nancy, you have given me so many pointers today.

90. NANCY: I'm glad to help . . and don't forget that Consumer Tips card on buying and cooking turkey we'll send to anyone who wants a copy.

91. FREYMAN: I certainly am not going to forget it.

92. NANCY: , our announcer, will tell you all about it in another few minutes.

93. FREYMAN: Fine, Nancy, and thanks a million for all your grand help.

( . . . ) Well Gunnar, what are you looking so sad about?

94. GUNNAR: I was just thinking about a very close call the Miles had the other day. Mr. Miles was out in the garage fussing around with the family car. It hadn't been acting quite right, and he thought he could tinker with it a little. (FADE) Mrs. Miles was in the kitchen, getting supper ready, when Barbara came . . .

(P.USE)

95. MOTHER: (HUMMING)

96. BARBARA: (BURSTING IN) Mother! Mother!

97. MOTHER: What's the matter, honey.

98. BARBARA: Where's Dad?



99. MOTHER: Out in the garage, dear . . he's trying to fix . .
100. BARBARA: In the garage! I thought I heard the car motor running . .  
C'mon, hurry!
101. MOTHER: Hurry, where are you . .
102. BARBARA: C'mon . . the garage door is shut and . .
103. MOTHER: Oh, dear. I told him to be sure . . .
104. SOUND: SQUEAKY HEAVY DOOR BEING THROWN OPEN

105. BARBARA: Dad! Daddy!
106. MOTHER: Harry!
107. FATHER: (MUMBLING) Hunh . . whassamatter.
108. MOTHER: Harry! I told you not to shut the door.
109. BARBARA: C'mon, Dad . . outside in the fresh air . .
110. FATHER: (STILL THICKLY) Door musta blown shut . . didn't  
hear it . . .
111. MOTHER: Barbara . . go call Doctor James . . hurry!

(PAUSE)

112. GUNNAR: Well, that was a close call for Harry Miles, Mrs.  
Freyman, but just a little too close for comfort.





113. FREYMAN: You know, Gunnar, that's one of the things that I'm  
horribly frightened about.
114. GUNNAR: As you might well be! Every year many people die from  
carbon monoxide poisoning. And in most cases, there's  
no good reason for their dying.
115. FREYMAN: Why is carbon monoxide so deadly, Gunnar?
116. GUNNAR: In the first place, you can't see it. It has no  
color and no vapor. And you can't smell it . . it has  
no odor.
117. FREYMAN: But where does it come from?
118. GUNNAR: It comes from the carbon in coal, or gasoline, or wood,  
or gas and other fuels . . when they are not completely  
burned.
119. FREYMAN: But . . .
120. GUNNAR: When there's plenty of fresh air and it's moving  
around, this carbon monoxide mixes with it and it  
doesn't hurt anybody.
121. FREYMAN: So it's only in a closed place . . like the garage  
Mr. Miles was in . . when it really does its dirty work.
122. GUNNAR: Right. Or in a cellar where the furnace isn't working  
right.
123. FREYMAN: And a person sort of suffocates, then.



124. GUNNAR: Yes, because he's not getting enough oxygen.
125. FREYMAN: How can you tell whether someone has been breathing this carbon monoxide?
126. GUNNAR: If the person isn't unconscious — out cold, there's a kind of tight feeling across the forehead, and then a headache . . a throbbing one. Then he may get ~~nervous~~ and dizzy. His face may get flushed and his eyeballs a bright red. He may feel sick in the stomach and vomit.
127. FREYMAN: What should you do with a person that looks and feels like that, and you think he may have been breathing in carbon monoxide gas?
128. GUNNAR: Mother and Barbara Miles had the right idea . . get him out in the fresh air at once, and then call a doctor.
129. FREYMAN: Is that all? Can't you do anything for . . ?
130. GUNNAR: Yes, there are some things you can do . . first aid things before the doctor comes.
131. FREYMAN: What are they?
132. GUNNAR: Loosen the clothing and rub his hands and feet.
134. FREYMAN: Loosen clothing and rub hands and feet.



135. GUNNAR: Yes, and keep his body warm with blankets and hot water bottles.
136. FREYMAN: Not so hot they burn, though.
137. GUNNAR: Naturally. And another thing . . keep the patient quiet. Keep him quiet until the doctor says he is recovered. Many lives have been lost because people thought a man could walk right after he came to after breathing carbon monoxide gas.
138. FREYMAN: Does this carbon monoxide poisoning have any permanent effect on a person?
139. GUNNAR: Not usually, although it may take quite a while for a man to get over it.
140. FREYMAN: How long?
141. GUNNAR: Oh, for several days he may be very uncomfortable, and dizzy, and feel nauseated. And he may be restless and irritable, and worry a lot without knowing why. But that all goes after a while.
142. FREYMAN: But the main thing is not to get this carbon monoxide poisoning in the first place, isn't it?



143. GUNNAR: By all means . . it's cheaper and safer. If you are going to turn the motor on in your car . . be sure the door in the garage is open, and that there is a good supply of fresh air all the time. And be sure your furnace is working right, too. There's danger of carbon monoxide poisoning there.
144. FREYMAN: Thank you, Gunnar, for your warnings about carbon monoxide poisoning. I hope this year we won't read in the papers about so many people dying because they were careless about starting their automobile motors in closed garages.
145. GUNNAR: I certainly hope so, too.
146. FREYMAN: And now Mr. Montgomery, it's time to hear from you. What has our Consumers' Counsel in store for us today?
147. (MR. MONTGOMERY'S REMARKS)





148. FREYMAN: Thank you, Mr. Montgomery. And now, I see it's time to . . .

149. SOUND: NOTE ON CHINE

150. GUNNAR: Wilcox County, Alabama. Men and women who live on the Gee's Bend farms of the Farm Security Administration go on the Honor Roll today for their homemade research project on how to buy cotton clothing wisely.

Six men bought a supply of three different makes of blue cotton shirts. They're wearing the shirts day by day and studying them to see which brand is most durable and the "best buy."

The women made dresses from three different bolts of cotton print goods. Wearing and washing and ironing the dresses, they are discovering which materials keep their color and do not shrink.

For carrying on a practical and immediately useful project in consumer education, the men and women on the Gee's Bend farms in Wilcox County, Alabama, get Honor Roll mention today.

151. SOUND: NOTE ON CHINE

152. FREYMAN: Thank you, Gunnar. And now, quickly, tell us what you have arranged for next week's CONSUMER TIME.



153. NANCY: Buying and cooking cranberries.
154. GUNBAR: Facts about leather goods.
155. FREYMAN: Cranberries and leather goods for next week on  
CONSUMER TIME. All right, , tell  
us how we can get that Consumer Tips card on  
buying and cooking turkeys.
156. ANNOUNCER: Here it comes, Mrs. Freyman. Just send a penny post  
card to Consumers' Counsel, Department of Agriculture,  
Washington, D.C. Give us your name and address and  
the call letters of the station over which you heard  
this program. Ask for your copy of Consumer Tips on  
buying and cooking Turkeys. It's free.
- Here's the address again . . Consumers' Counsel,  
Department of Agriculture, Washington, D.C. A penny  
postal is all you need, with your name and address and  
the call letters of the station to which you are  
listening. Ask for Consumer Tips on buying and cooking  
Turkey. It will be sent to you free.
- Tune in again next week at this same time to another in  
this series of programs . . . CONSUMER TIME . . . produced  
by your Consumers' Counsel in the Department of  
Agriculture and presented in cooperation with defense  
and non-defense agencies of the United States Government.

# THE HISTORY OF THE

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Heard on today's program were Evelyn Freyman,  
Nancy Ordway, Nell Fleming, Frances Adams, Gunnar  
Jagdmann, and Cy Briggs.

CONSUMER TIME has been presented as a Public Service  
by NBC and the independent radio stations associated  
with the Red Network of the National Broadcasting  
Company.

